

Army Center of Excellence, Subsistence

WELCOME





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Army Center of Excellence, Subsistence **Culinary Program**



**What is the
Return on
Investment
in the Army
Culinary
Arts
Program?**

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Culinary Arts Program



- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the judges look for when they evaluate?
- How can we train to win?
- Open Floor Discussion.





AR 30-22

1. Improve the overall quality of food and training.



2. Provide recognition for excellence in culinary arts.

3. Provide incentive for competitive food service programs within MACOMs.



THE GOLD MEDAL STANDARD

- **Well-planned, simple, cost-effective, and correctly portioned menus.**
- **Presented beautifully, seasoned to perfection.**
- **Correct textural features**
- **Cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top.**
- **But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.**





Improving Performance

- 1. Practice to current standard**
- 2. Learn from feedback**
- 3. Rehearse to new Standards**

Army Center of Excellence, Subsistence
U.S. Army Team 2000



Army Center of Excellence, Subsistence Apprentices and Coach Miller



Army Center of Excellence, Subsistence Christmas Meal



Army Center of Excellence, Subsistence

Easter Meal



Army Center of Excellence, Subsistence

Rock Sugar Coral



Army Center of Excellence, Subsistence Christmas Meal



Army Center of Excellence, Subsistence

Easter Meal



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Autumn



Army Center of Excellence, Subsistence TEAM



Army Center of Excellence, Subsistence

Spring



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Rock Sugar Coral



Installation of the Year



• 75% of the Score comes from these Categories where the food is evaluated on quality, presentation, safety, and taste:

- Army Senior Chef of the Year
- Army Junior Chef of the Year
- Field Cooking Competition
- Nutritional Hot Food Challenge
- Senior Contemporary
- Junior Contemporary



Installation of the Year



• 12.5 of the Score comes from these Categories where the food is evaluated on presentation, composition, correct preparation, serviceability, artistic achievement, originality, degree of difficulty, work involved

- Buffet Platter for eight
- Three Course Meals three each
- Hot entrée buffet for ten
- Six Plated Appetizers
- Six different Desserts
- One Buffet Platter of Petite fours
- One buffet centerpiece

Culinary Knowledge Bowl



12.5% of total
score



New Competition Criteria in 2003



- FIELD / UGR - A, Team of 4 / Residual Enhancements / knife skills
- NUTRITION CHALLENGE - Team of 4 on MKT
- MILITARY CHEF NATIONAL CULINARY CHAMPIONSHIPS
- Pastry Chef Championships

Army Center of Excellence, Subsistence Competition Categories Live Events



- Senior Army Chef of the Year -
- Junior Chef of the Year - *ACF*
- Field Cooking Competition (live)
- Nutritional Hot Food Challenge
- Ice Carving - *ACF*
- Contemporary Cooking and Pastry - *ACF*
- "Military Chef National Culinary Championship"



Field Competition



- **UGR - A - 50 Servings Chicken, plus residuals**
- **4 Member Team**
- **Two Phases**
 - **Knife Skills - 25 points**
 - **Meal Execution - 75 points**
- **Military Judges**
- **Time constraints**
- **Plates, Serving**
- **Use of Ingredients, Taste, Organization, Teamwork**

Definition of Culinary Arts



Culinary Arts

- Food preparation in the pursuit of excellence it's most pleasing, enjoyable, and satisfying form

Movement beyond the preliminary level of culinary preparation requires inquiry into why ingredients and processes are used. The chef does not just produce dishes based on established standards. The goal of the culinarian is to create and innovate. (The Art and Science of Culinary Preparation, 1992)

Impact of Culinary Arts Training



- **Understanding and learning how to produce food allows the culinarian to produce quality products based on established procedures.**
 - **This is accomplished through the study of theory and by practicing skills basic to the production of food.**
 - **When study of theory is combined with supervised hands-on training, the culinarian will have achieved the preliminary level of understanding necessary to produce quality dishes.**

Army Center of Excellence, Subsistence **ACF - (American Culinary Federation)**



• 1992 - Sanctioning of the U.S. Army Culinary Arts Competition

- compete against a standard/not each other**
- compete in ACF categories**
- competition and medals count towards certification (CEC)**
- ACF categories/rules are the same as international**

Judges Evaluation



What do the judges look for?

Live Cooking / Floor Judges - 35 Points

- Mis En Place / Organization - 5 Points
- Sanitation Procedures / Cleanliness - 5 Points
- Apprentice Coordination / Task Delegation - 5 Points
- Proper Utilization of Ingredients & Leftovers - 5 Points
- Timing of Service and Follow Up - 5 Points
- Cooking Techniques, Skills and Fundamentals - 10 Points

Judges Evaluation



What do the judges look for?

Live Cooking / Floor Judges

- Mis En Place / Organization - 5 Points
 - Physical Setup - Table Arrangement - 1 point
 - Establishing priority of tasks - 1 point
 - Posting and following a plan - 1 point
 - Basic preparation - 1 point
 - Task orientation - 1 point

Judges Evaluation



What do the judges look for?

Live Cooking / Floor Judges

- Sanitation Procedures / Cleanliness - 5 points
 - Clean and orderly work station - 1 point
 - Personal hygiene - 1 point
 - Proper tasting procedures - 1 point
 - Proper heating and refrigeration - 1 point
 - Cross contamination prevention - 1 point

Judges Evaluation



What do the judges look for?

Live Cooking / Floor Judges

- Apprentice Coordination and Task Delegation - 5 points
 - Assessment of capabilities - 1 point
 - Orientation and demonstration - 1 point
 - Monitoring of performance - 1 point
 - Communication and supervision skills - 1 point
 - Correct assignment of duties - 1 point

Judges Evaluation



What do the judges look for?

Live Cooking / Floor Judges

- Proper utilization of ingredients and leftovers - 5 points
 - Maximum use of items ordered - 1 point
 - Proper use of respective protein items and ingredients - 5 points
 - Cost efficiency - 1 point
 - Most productive use of food - 1 point
 - Minimum of waste and leftovers - 1 point

Judges Evaluation



What do the judges look for?

Live Cooking / Floor Judges

- Timing of service and follow up - 5 points
 - Menu turned in on time - 1 point
 - Proper timing of cooking items - 1 point
 - Five minutes per course for judges plate and display - 1 point
 - Follow up portions to be the same as judged plates - 1 point

Judges Evaluation



What do the judges look for?

- Live Cooking / Floor Judges
 - Cooking techniques, skills, and fundamentals - 10 points
 - Proper handling and storage of food and equipment - 1 point
 - Proper knife skill, using the right tool for the task - 1 point
 - Appropriate cooking method for respective meat, fish, and vegetable - 1 point
 - Maximum flavor extraction with the right cooking technique - 1 point
 - Skillful seasoning and use of herbs and spices - 1 point

Judges Evaluation



What do the judges look for?

Live Cooking / Floor Judges

- Cooking techniques, part two - 10 points
 - Maximum utilization of all products: no waste - 1 point
 - Proper sequencing of product cooking: sweat onions first - 1 point
 - Render fats properly - pinc  - caramelize - simmer - blanch - refresh - keep things wrapped - 1 point
 - Hot plates for hot food; cold plates for cold food - 1 point

Judges Evaluation



What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 points
- Portion size and nutritional balance - 10 points
- Menu and ingredient compatibility - 10 points
- Creativity - 10 points
- Flavor, taste, texture, and doneness - 30 points

Judges Evaluation



What do the judges look for?

Tasting Judges - 65 points

- Service methods and presentation - 5 points
 - Using the proper plate - 1 point
 - Hot food - hot plate - 1point
 - Cold food - cold plate - 1 point
 - Utilizing the plate's dimension, no food on the rim - 1point
 - Has the best presentation been used? - 1 point

Judges Evaluation



What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part one) - 10 points
 - Proper portion size for a 4-5 course meal - 1 point
 - Balance of protein vs. carbo's and fat - 1 point
 - Proper color and freshness - 1 point
 - Vitamin retention - 1 point
 - Balanced menu - 1 point

Judges Evaluation



What do the judges look for?

Tasting Judges - 65 points

- Portion size and nutritional balance (part two) - 10 points
 - Total menu not to exceed 18-22 ounces of food - 1 point
 - Is the main item too big? - 1 point
 - Is the main item too small? - 1 point
 - Vegetables and starch balanced - 1 point
 - Sauce and garnish is correct - 1 point

Judges Evaluation



What do the judges look for?

Tasting Judges - 65 points

- Menu and ingredient compatibility 10 points
 - Is menu description correct? - 2 point
 - Is everything used from the market basket? - 2 point
 - Are the ingredients properly matched? - 2 point
 - Are the courses compatible? - 2 point
 - Are all ingredients used? 2 points

Judges Evaluation



What do the judges look for?

Tasting Judges - 65 points

- Creativity - 10 points
 - Has the food been used creatively? 2 points
 - Is there anything original? - 2 points
 - Has the food been presented creatively? - 2 points
 - Are there new combinations? - 2 points
 - Are there new tastes, presentations? - 2 points

Judges Evaluation



What do the judges look for?

- **Tasting Judges - 65 points**
 - Flavor, taste, texture, doneness - 30 points
 - Are tastes distinguishable between different ingredients, or do they taste the same? - 3 points
 - Is the taste what the menu indicated? 3 points
 - Is the texture what the cooking method said? - 3 points
 - Are there different textures that compliment? - 3 points
 - Are there texture clashes? - 3 points

Judges Evaluation



What do the judges look for?

- Tasting Judges - 65 points
 - Flavor, taste, texture, doneness - 30 points
 - Are meats cooked to the proper doneness? - 3 points
 - Are vegetables cooked to the proper doneness? - 3 points
 - Is the cooking method properly followed? - 3 points
 - Are the flavors what was indicated by the menu? - 3 points
 - Did the protein item retain it's integrity? - 3 points

Train to Win



How do we train to win?

- Tasting Judges - 65 points
- Kitchen / Floor Judges - 35 Points
- Total = 100 points
- Divide by 2.5
 - 24-27.99 = diploma
 - 28-31.99 = bronze
 - 32-35.99 = silver
 - 36-39.99 = gold
 - 40 = gold with distinction

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Gold Medals



Focus is on quality food preparation



Example of making improvements. The dishes above were improved by team interaction and great coaching from team advisors.

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US ARMY CULINARY ARTS PROGRAM



Cold Food



- THEME - HOLIDAY, SEASON, REGIONAL
- MENU - GOOD HARMONY BETWEEN DISHES
 - COMPATIBLE INGREDIENTS AND FLAVORS
 - VARIETY OF SKILLS
- EXECUTION
 - CLEAN SLICING, KNIFE SKILLS, GLAZING
 - CORRECT DONENESS, CONSISTENCY

Army Center of Excellence, Subsistence Photos From Olympics 2000



USACAT Teamwork - Marzipan Tree - SGT Villarreal, USAREUR

Army Center of Excellence, Subsistence Glazing Cold Food



- GRAYS LAKE GELATIN 40 MESH 300 BLOOM
- Tel (1 847-223-8141)
- 12 - 16 OZ OF GELATIN TO 1 GAL DISTILLED H2O
- UTILIZE CHAFFING DISHES AND PLASTIC TRAYS
- 82-88 DEGREES FOR GELATIN THAT IS READY
- 3 COATS ON MOST ITEMS, SOME REQUIRE HERBS
- DIPPING METHOD IS MOST MODERN
- STYROFOAM BLOCKS WRAPPED IN PLASTIC
- COOL ATMOSPHERE, PROPER TEMPERATURES
- TIMING AND TEAMWORK



Proper Planning Drawings and Photos

1. **Saves Time, Money, Confusion**
2. **Product needs, preparation - easier with visual record**
3. **Necessary to ensure you are not duplicating items, techniques, flavors, textures**
4. **Make assembly easier in busy, intense situations**
5. **Insure consistency**
6. **Three-step method - "Gold Medal Standard"**



Proper Planning Drawings and Photos





Proper Planning Drawings and Photos





Proper Planning Drawings and Photos



Garnishing



Functional Batch Garnishes

These garnishes are edible food items that actually enhance the presentation of the product while enhancing the dining experience and value of food on the diners plate. They are normally small diced vegetables that always compliment the flavor of the dish which they garnish. They are always cooked and used heated if the food they garnish is served hot.

Individual Garnishes Cold batch garnish is utilized to garnish cold foods.

These garnishes are intended for single serving sized portions, for example, chicken breasts or fish fillets. They compliment the food they garnish in flavor, temperature, and eye appeal. They should enhance the eating quality and value of the food that the customer sits down to eat at the table.

Garnishing



Functional Batch Garnishes

Enchiladas - sliced black olives and green onions

Beef Stroganoff - sautéed mushroom quarters and pearl onions

Chicken A La King - steamed peas, diced celery and carrots

Individual Garnishes

Chicken breast teriyaki - grilled pineapple and green pepper

Grilled steak - sautéed mushroom cap and tomato slice with parsley

Baked herbed flounder with sautéed diced tomatoes, cucumbers, and dill



Garnishing

- **FUNCTIONAL BATCH**

- **Maple Glazed Green Beans with Carrots and Almonds**
- **Roast Turkey Breast with Fresh Chopped Parsley**
- **Baked Pineapple Glazed Ham with Diced Pineapple Compote**
- **Chive Whipped Potatoes with Diced Tomatoes and Parsley**
- **Candied Yams with 56 Orange Zest and**



Garnishing

- **FUNCTIONAL INDIVIDUAL**

- **Sweet Potato Duchess with Walnuts, Marshmallows, and Apples**
- **Baked Chicken Breast with Glazed Apple Fans and Parsley**
- **Dill Baked Fish with Lemon Twists**
- **Grilled Steak with Sauteéd Mushroom Caps and Parsley**
- **Sweet Potato Pie with Whipped Cream**
- **Cheesecake with Strawberries**





Garnishing

• DELIVERY SYSTEM

- Steamship Round with Au Jus, Dinner Rolls, and Creamy Horseradish Sauce
- Assorted Whole Desserts presented on a table with a server
- Bananas Foster and Cherries Jubilee with Ice Cream
- Dinner Rolls presented flowing from a wicker basket with whipped butter
- Sparkling Cider or Punch from a fountain
- Shrimp Cocktail served from an Ice Sculpture

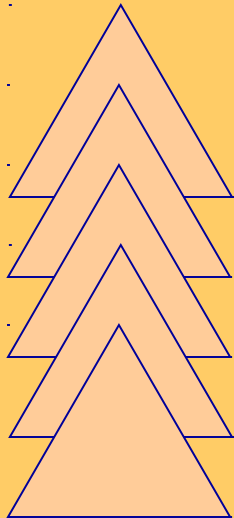
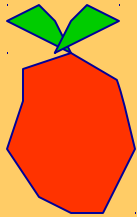
Food Presentation



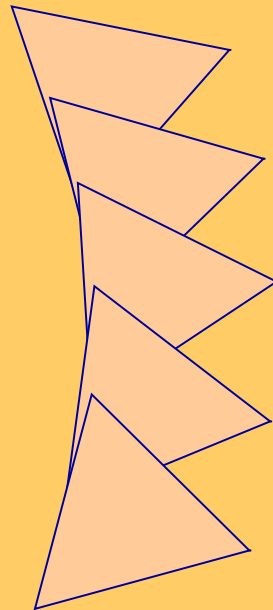
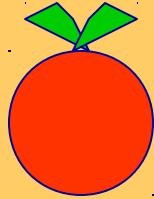
- Character and Flavor
- Actual Presentation
 - Balance
 - Line
 - Layout
 - Dimension / Height
 - Slicing / Angle slicing
 - Serviceability



Food Presentation



Weak



Strong



Weak



Strong

Food Presentation



- Character and Flavor
- Actual Presentation
 - Balance
 - Line
 - Layout
 - Dimension / Height
 - Slicing / Angle slicing
 - Serviceability





The Menu

- **Same meat or poultry should not appear twice on one menu even if it is different preparation**
- **Cooking methods must be varied, don't follow poached fish with poached chicken**
- **Complimentary flavors must be evident**
- **Proper balance of textures should be noticed**
- **Garnishes should be varied**
- **Colors should be alternated**



The Menu

- **Menu should be written in clear, comprehensive language**
- **Classical garnishes such as lardons, mushrooms, and pearl onions in Beef Bourguignon are usually part of the dish and should not be considered the vegetable or starch**
- **Food should follow current nutritional standards**
- **Appetizers should be small in portion size and establish the theme of the meal to come**

From The *Oliver Plantation Kitchen*

Photos to Learn From

Seared Polynesian Tuna with Mango Salsa, Accompanied by Stir-fried Eggplant and Duck-Bait Salad with Sweet Sesame Sauce... 19

Chrysanthemum Bay Seafood Cakes with Warm Vegetable Slaw, and Creamy Dill Sauce... 59

Jumbo Shrimp Cocktail poached in seasoned liquid, and chilled, marinated soup-crushed rice with Horseradish Cocktail Sauce... 119

Vegetable Turnover with herb butter sauce... 57

SOUP

Five Roasted Red Pepper Soup with Chive Cream... 86

SALAD

Almond Green Composition with grilled marinated portabella mushroom, Feta, oranges, strawberries, and citrus dill dressing... 57

SIGNATURE MAIN COURSES

** Entrees accompanied by vegetable du jour and a choice of: whipped pea and potato puree, duck-bait sweet potatoes, wild rice and corn-corn medley, or herb and garlic pasta*

Double cut BBQ Pork Chops with Southern Style Blackstrap Molasses Sauce... 122

Natures Bounty

*Seared Foie Gras Hudson Valley
wild mushrooms, fried onion polenta, berry sauce
caramelized leek, white bean chive puree, chive cracker*

*Sea-Fest Melange in Manhattan Fish Consommé
brunoise vegetables, shellfish, and fish sausage
potato and bacon dumpling*

*Grilled Mushroom Composition
a medley of mushroom preparations romancing a citrus mignonette tossed
foundation of mesclun with sundried tomato and onion vfer gallette*

*Hunter's Jerked Venison
with roasted garlic mashed potatoes, pea puree
concasse of tomato and shallot
seasonal vegetables*

*Pistachio and Cherry Log Terrine
cherry and vanilla sauce*

Christmas Capon Platter for Eight

Smoke Roasted Breast of Sage Infused Capon

Capon Thigh Pastrami

Chestnut, Blue Cheese, and Dried Fruit Salad

**Terrine of Brine Cured and Simmered GIBLETS
With Fine Herbs and Pomey Mustard Chaud Froid**





The Menu

Hot Food 4-course

- **First and second course**: Appetizer, soup, egg dish and salad - these are usually served before the main course.
 - Any two of the four are correct.
 - Salads may be served before or after the main course but not both.
- **Third course**: Main entrée - must be accompanied by appropriate vegetable garnishes
- **Fourth**: Dessert - hot or cold.



The Menu

1. Cold or hot hors d' oeuvre or appetizer

2. Soup - potage in a soup plate, clear soup in a cup

3. Fish or shellfish - depending on the entrée, a poultry item may be used

4. Palate cleanser no more than one bite, (acidic)

5. Main course - with appropriate vegetable garnish

6. A cold dish with salad or fine vegetable (may be served before or after entrée in modern service)



THE MOST COMMON

Mistakes

- 1. Portion size too large (how much is enough?)**
- 2. Menu does not use a variety of preparations, techniques (example)**
- 3. Menus do not contain proper variety of textures (example)**
- 4. Improper or confusing progression of the courses**
- 5. Sliced pieces on platters or plates are not properly arranged (how should they be arranged?)**



The 14 Most Common Mistakes

6. Improper balance of carbohydrate protein (how much?)



7. Lack of accompanying sauces or dressing for menu

8. Improper descriptions of preparations on menu

9. Lack of theme and flavors throughout the meal

Menu



- FOUR COURSE MENU - HOT, COLD, HOT, COLD
- ▣ FLAVORS AND COMBINATIONS THAT ARE FAMILIAR
- ▣ AVOID BEING TOO SPECIFIC IN DESCRIPTIONS
- ▣ BELLS AND WHISTLES ARE FUN FOR EVERYONE
- ▣ NUTRITION (30% FAT, 50% CARBOHYDRATE, 20% PROTEIN)
- ▣ INCORPORATE DIFFERENT TEXTURES
- ▣ ADVANCED TECHNIQUES

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MENU SAMPLE Category

K



***Roasted Stuffed Breast of Duck
with Duck Jus Lie (not Thyme Jus Lie)
Savory Wild Rice Blend
Green Beans with Shallots and Tomatoes
Leek Garnish, Glazed Orange Sections
Rye Cracker***

Army Center of Excellence, Subsistence
27th Annual
Us Army Culinary Competition



- **TRADITIONAL MENU**
- **DIFFERENT TECHNIQUES**

FOOD PREPARATION



Army Center of Excellence, Subsistence
MENU SAMPLE Category
E



***Contemporary American Cuisine 1st and 2nd
course***

***Essence of Celery
Chiffonade of Leek and Diced Apple
Celery Seed and Herb Cracker***

***Seafood Melange
With a Vegetable Terrine, Tarragon Vinaigrette
Tossed Mesclun
and Roasted Red Pepper Coulis, Chive Oil
and a Savory Coux Paste Crisp***

MENU SAMPLE Category



E Contemporary American Cuisine 3rd and 4th course

***Filet of Ostrich on an Aisago Cheese Polenta
And Tomato Mushroom Ragout
with Thyme and Rosemary Infused Jus Lie
Bernaise Sauce
Medley of Vegetables***

***Cream Moule
Accompanied by a Cinnamon Spiced Syrup
Sauce
with Orange Sections and Strawberries
Almond Tuille Cookie***

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MENU SAMPLE Category



Pacific Rim Seared Ahi Tuna With Mango Daikon Salad

Chilled Grilled Shrimp Terrine With Potato Caper Salad

***Vegetable and Chevre Terrine With mesclun in light
vinaigrette***

Cured Lamb Sausage With Eggplant and Garlic

***Smoked Cured Salmon and Cream Cheese Galette With
Asparagus and Dill***

***Chicken Liver Galantine With Truffle Trimmings and
Patty Pan Salad***

Army Center of Excellence, Subsistence Composition Salad





Picnic Salad Composition

***Potato, Coleslaw, and Pasta Salads
Accompanied by a Deviled Egg and Pickle
Terrine
Potato-Herb Crisp***

Barbecued Pork Chop

***Baked Beans, Collard Greens, Corn Bread
Johnny Cake***

***Strawberry Charlotte
with Chocolate Decoration and Strawberry
Sauce***

Army Center of Excellence, Subsistence MENU SAMPLE Category D





Cold Buffet Desserts

Trio of Pears Dessert Platter

***Pear and Bavarian Cream Terrine
With Chocolate Jocande and Chocolate Curls
Citrus Poached Spiced Pears with Pistachio
Paste***

***Gran Manier, Raspberry Truffle Pears
Pistachio Tuile***

Currant Sauce Orange Sauce



Pastry Components

- **Creamy, Meaty, Crunchy - Essential Textures**
- **Sauce consistency**
- **Clean Finish with no hassle**
- **Extremely important because it is the last dish and judges remember it the most**
- **Have basic recipes printed out so you can delegate**
- **Keep it simple and execute well**
- **Cold plate or Hot plate**
- **Variety of Skills**

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Pastry Components



- **Creamy, Meaty, Crunchy - Essential Textures**



Pastry Recipes

- Have basic recipes printed out so you can delegate

- Tuille:
 - 2 oz flour
 - 2 oz powdered sugar
 - 2 oz melted butter
 - 1 egg white
 - chopped nuts to sprinkle on before baking
 - extra powdered sugar for dusting
 - cocoa if chocolate tuille striping is desired





Pastry Recipes

- Have basic recipes printed out so you can delegate

- Syrup Sauce:
1 liter water
800 grams sugar
fresh lemon juice
cinnamon stick
cloves
fresh fruit slices, wedges, or orange sections



Petite Fours



- Ceiling of ± 1 to 1 1/4 oz.
- Important Features
 - Shine of Fondant or Glaze
 - Attractiveness
 - Thickness of Layer
 - Foot or Border gives clean, crisp finish
 - Delicate Decorations
 - Layout with Flow and Curve

Petite Fours





Hot and Cold Desserts

- Proper Size to Finish off the Meal 3-5 oz.
- Practical and Well Thought Out (Can it be reproduced?)
- Proper Plates and Sauceboats (Fill no more than 1/2 full)
- Small Cookies or Accompaniment
- Stenciling, Dusting, Dammed Sauces
- Execution of Precise Piping
- Practicality, Serviceability, Safety
- Compatible Flavors and Textures

Photos to Learn From





Cakes

- Any Formulation of Type, Genoise, Sponge, Dobos, Seven Layer, Two Tone, Chocolate etc. may be used
- Require great planning
- Require precision in the execution of basic skills
- Edible Cakes must harmonize in flavors of cake and filling
- Be careful using colors, keep to a minimum, pastels are desired
- Make decorations special and unique
- Signage may be necessary to eliminate

Army Center of Excellence, Subsistence Olympic 2K Cakes





Showpieces

- Many mediums may be used
- Stay away from artificial materials except as permitted for structure and support
- Molds do not demonstrate talent or creativity - AVOID
- Show animation or activity if possible to excite the viewer





10 Most Common Mistakes Pastry

- 1. Portion size too big or small - 1 1/4 oz. Petite fours, 3.5 oz. Dessert**
- 2. Coating too thick or sloppy**
- 3. Thickness of rolled or piped items too thick**
- 4. Improper use of glazes**
- 5. Lack of imagination and overly complex presentation**



10 Most Common Mistakes

Pastry

- 6. Oversized centerpieces. Quantity and size do not show quality**
- 7. Individual dessert plates - overdone or not enough “philosophy”**
- 8. Improper use of colored sugar, too much color used**
- 9. Poor layout of plates and platters. Keep with the elements of flow, focal point, heights and dimension, balance, and strong lines.**
- 10. Failure to maintain the integrity of the dessert**



Ice Carving

- DESIGN ORIGINALITY
- TEMPLATES, PAPER, PLASTIC
- USE OF TOOLS
- SAFETY
- FINISHED LOOK
- PRACTICE THE PIECE FOR TIME AND EXECUTION



Army Center of Excellence, Subsistence Ice Carving - Kyoto, Japan 2002





Key Points

- ✓ KEEP MENU FAIRLY SIMPLE
- ✓ PREPARE FOOD YOU ARE FAMILIAR WITH
- ✓ FOCUS ON MASTERING THE BASICS
- ✓ STAY ORGANIZED
- ✓ HOT PLATES HOT, COLD PLATES COLD
- ✓ WORK WITH A SENSE OF URGENCY
- ✓ REHEARSE, GET FEEDBACK, REHEARSE AGAIN



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Photos to Learn From



Army Center of Excellence, Subsistence Photos to Learn From



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Photos to Learn From



Photos to Learn From



Does
anyone
have a
larger brush
I can use
for these
bits of
parsley?

Aspic Cleaning Kit



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Set up Mis-En-Place



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Photos to Learn From



Photos to Learn From



Browning Potato
from Exposure to
Oxygen

Platter Chemise of
Aspic



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Photos to Learn From



Wear of
Watch

Army Center of Excellence, Subsistence Photos to Learn From



Available Financing



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Photos to Learn From



Army Center of Excellence, Subsistence

Photos to Learn From



Army Center of Excellence, Subsistence Photos to Learn From



Army Center of Excellence, Subsistence

Photos to Learn From



Army Center of Excellence, Subsistence Photos to Learn From



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September

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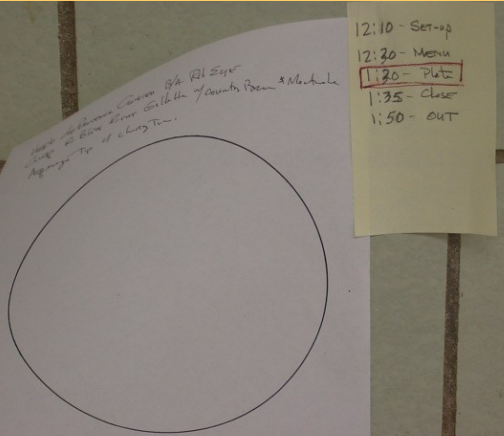


Photos to Learn From



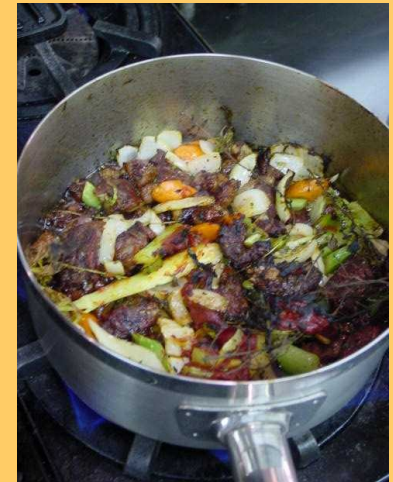
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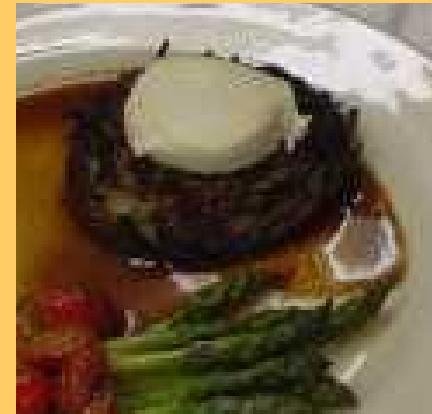
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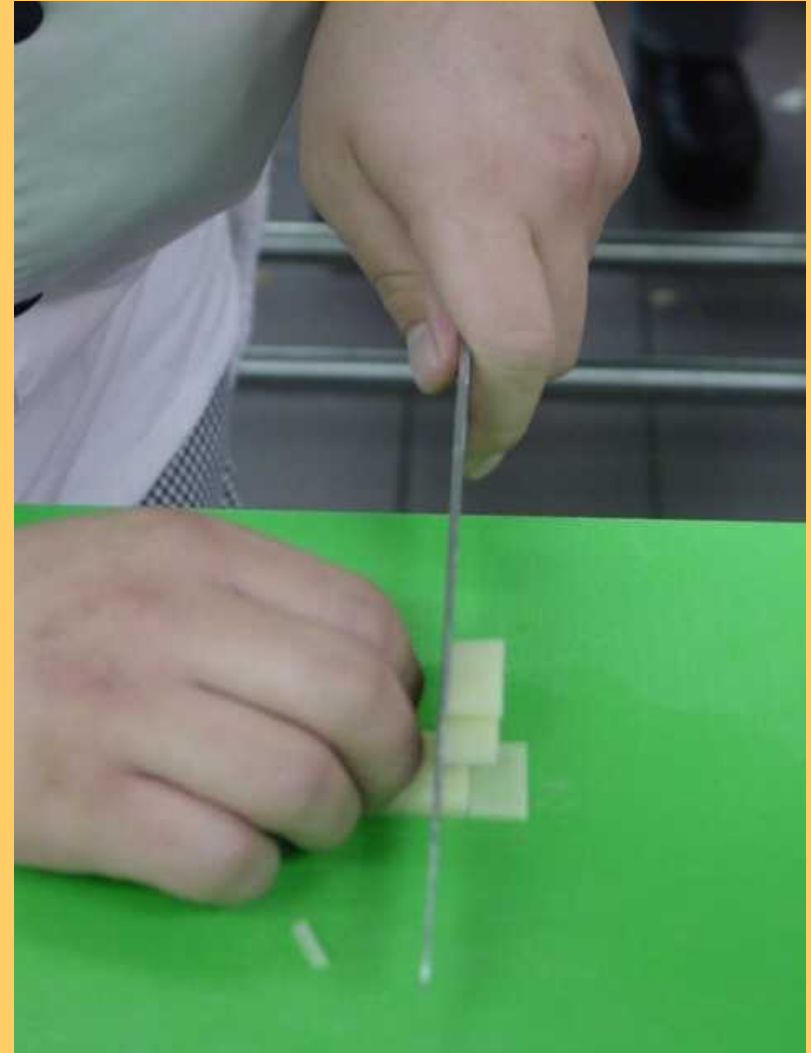


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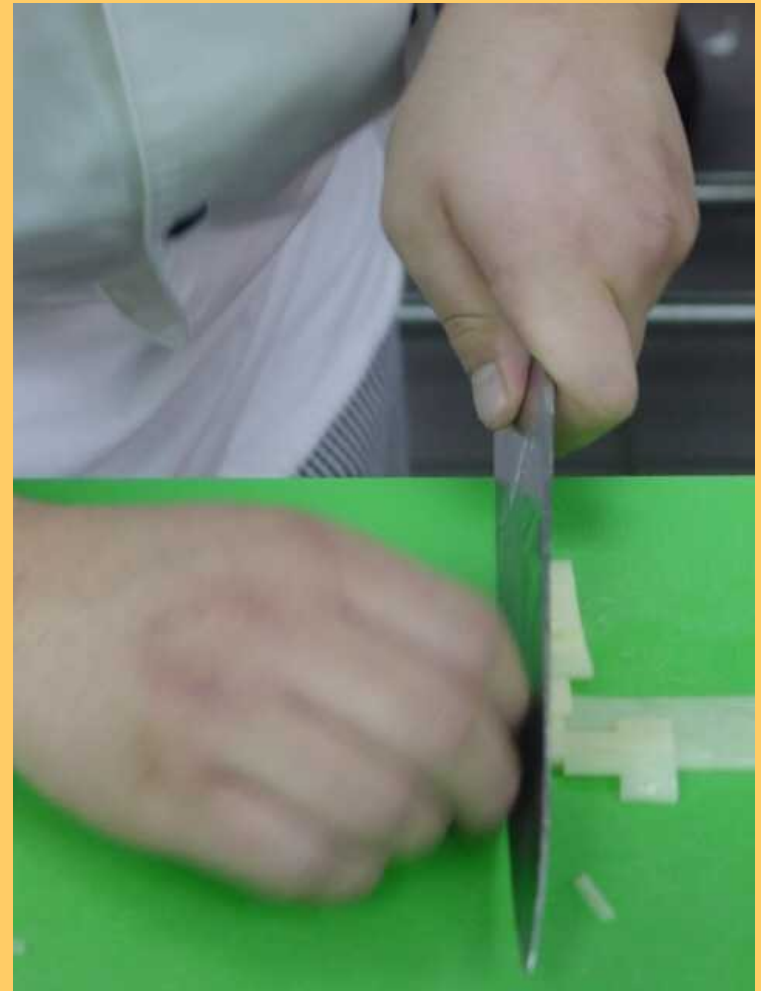


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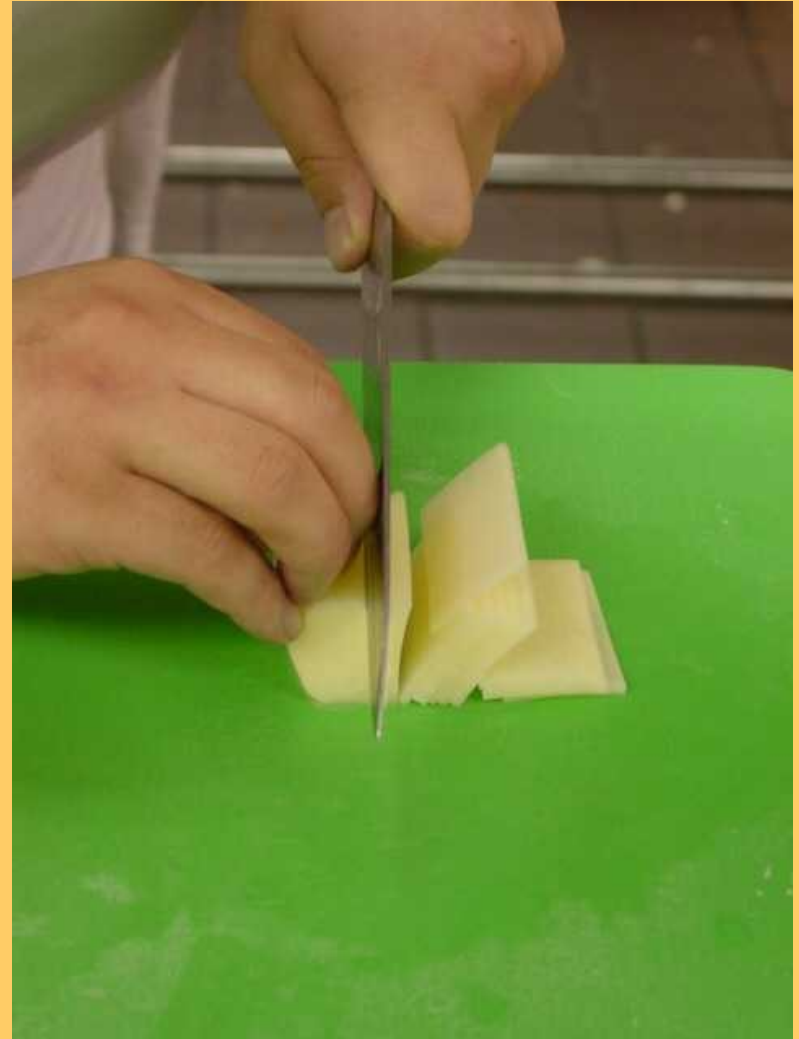
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Contact Numbers

- Truffles and Specialty Poultry (Claudia),
Queens NYC 718-392-5050
- Brown Trading Co. Fresh Fish (Jack Rent),
Portland Maine 207-766-2402 ext 115
- Michigan Mkt. Earthy Delights (Nick or Ed
Baker), All grains and produce; huge inventory
800-367-4709
- Sausage Maker (Buffalo, NY) 716-824-
6510
- Hudson Valley Foie Gras Mulard duck
Products, Ferndale, NY 914-392-2500

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Contact Numbers



(Continued)

- American Culinary Federation - "Ask a Chef" 1-800-624-9458
- Culinary Institute of America Book and Video Sales - 1 800 888-7850
- Bread Effects Culinart, Tallow - 513-922-5329
- Grays Lake Gelatin Co. - 1 847-223-8141 (order 300 bloom 40 mesh)
- CCB Pastry Equipment - 1 415-461-8472
- Ice Crafters - 1 800 871-0739
- JB Prince Equipment and Books - 1 800 630-3155
- Jessica's Biscuit, Books - 1 800 878-4264
- Albert Uster Imports - Pastry Ingredients - 1 800 231-8154
- New Chef Uniforms - 1 213 489-2076
- Chef Revival Uniforms - 1 973 916-2060
- Culinary Concepts - Classic Cuts Model 1 614 895-7551

Recommended Books



- **On Cooking, Sarah Lebinsky - www.prenhall.com**
- **The Chef Manager, Michael Baskette - www.prenhall.com**
- **Nutrition for Foodservice and Culinary Professionals, Fourth Edition, Drummond, Brefere, www.wiley.com**
- **Le Guide Culinaire, Escoffier - ISBN 0-517-506629**
- **Cooking Essentials - Culinary Institute of America**
- **The Art and Science of Culinary Preparation - ACF**
- **New Currents in American Cooking, Keogh - ACF**
- **La Technique, Pepin - ISBN 0-671-61286-7**
- **La Methode, Pepin - ISBN 0-8129-0836-8**
- **Garde Manger, Sonnenschmidt - CIA**



- **An American Place, Forgeine**
- **BOOKS (Continued)**
- **Great Desserts, Teubner& Schonfeldt**
- **Classical Cooking the Modern Way, Pauli**
- **Herrings Dictionary of Classical and Modern Cookery, Bickel**
- **Pates and Terrines, W. Ehlert**
- **Supervision and Management, Noel Cullen, ACF**
- **Techniques of Healthy Cooking - CIA**
- **The New International Confectioner, ISBN 0-90078-19-9**
- **Larousse Gastronomique - Crown Publishers, NY**

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Summary



- Objectives of the Army Culinary Program.
- What is Culinary Art?
- What do the Judges look for when they evaluate?
- How can we train to win?
- Open Floor Discussion.





Questions?

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Army Culinary Program
Better Food and Training for Cooks



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